



RAW BAR

OYSTERS ON THE HALF SHELL 28
six seasonal selection, mignonette, cocktail sauce,
Keating's own hot sauce

AHI TUNA CRUDO 26
yuzu dressing, sea salt

SCALLOP CEVICHE 22
cucumber, tomato, lime juice, fresno chili hot sauce

CITRUS SHRIMP 24
poached, cocktail sauce

SNOW CRAB CLAW COCKTAIL 28
cocktail sauce

KEATING'S SEAFOOD TOWER 48
selection of three raw bar items

SOUPS, SALADS & HANDHELDS

LOBSTER BISQUE 18
sherry, tarragon

MIXED BABY GREENS 16
toasted hazelnut, jersey tomato, aged goat cheese, radish,
citrus vinaigrette

BUTTER LETTUCE WEDGE 22
bleu cheese vinaigrette, pickled onion, candied bacon

KEATING'S CHEESEBURGER 19
chuck/sirloin/short rib blend, bibb lettuce, jersey tomato,
cooper sharp american cheese, toasted brioche

LOBSTER ROLL 36
poached lobster, langostino, tarragon caper aioli,
buttered top roll



Local Partners

Nothing that we do is possible without the help of some
of our beloved local partners. Dynamic alliances with our
suppliers bring our menus to life, and the community that
supports us is vital to our sustainability.

STARTERS

HUSHPUPPY FRITTERS 16
pimento cumin aioli

LITTLE FRIED FISH 20
crispy fried smelt, chili mall vinegar, aioli

PAN FRIED CALAMARI 24
hot cherry peppers, garlic butter

CRISPY BRUSSEL SPROUTS 18
chili oil, lemon

CRAB & HERB TOAST 24
lump crab, boursin, sourdough toast

HOUSE BAKED PARKERHOUSE ROLLS 16
honey citrus butter

Mains



CIOPPINO 32
sauteed scallops, shrimp, cad, mussels, fennel tomato broth,
grilled sourdough

SHRIMP & LOBSTER PAPPARDELLE 38
confit tomato, spring peas, cream, shaved reggiano parmesan

SNAPPER SALTIMBOCCA 38
prosciutto, sage, asparagus, lemon white wine butter

STEAK & FRIES 36
flat iron steak, house made steak sauce, old bay fries

ROASTED AMISH HALF CHICKEN 30
cauliflower tabbouleh, confit tomato,
preserved lemon thyme jus

CARMELIZED BABY BEETS 22
whipped lemon ricotta, pesto, sprouted grains

VERLASSO SALMON 36
tomato caper relish, charred broccolini

ROASTED BRANZINO 32
herb lemon oil, charred citrus, crafted hot sauce

PENNSYLVANIA DUTCH POT ROAST 35
celery root puree, heirloom carrots, garlic gremolata

SIDES

TRUFFLE MAC & CHEESE 14
add lobster +12

CHARRED BROCCOLINI 12

OLD BAY FRIES 12

CREAMED CORN 12

CAULIFLOWER TABBOULEH 14

